



Carnie's Peanut Butter Truffle Cookies (no flour)

Ingredients

1 cup of your favorite crunchy peanut butter (I use Skippy)
1 cup of packed brown sugar
1 egg
1 tsp. of baking soda
1 tsp. of vanilla
1/4 cup of semi sweet choc chips
1/4 cup of milk choc chips
1/4 cup of bittersweet choc chips
1/4 cup of *Reece's Peanut Butter Chips*
Pinch of salt

Recipe Directions

1. Mix all ingredients in a bowl.
2. Scoop a large tbsp. then roll into a ball and repeat, placing in rows of 3 across, and four down on a parchment lined cookie sheet. Flatten just slightly with your palm.
3. Bake at 350°F for about 8-10 minutes until they start puffing and getting slightly cracked . **Don't overbake.**
4. Put the cookie sheet on a wire rack or stove to cool for five minutes before removing cookies to cool more on a wire rack.

They are really soft and just melt in your mouth. Great with ice cream. Great shoved in your mouth as quickly as fucking possible when cool enough to handle .

Enjoy!!!